



DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service

"Certified/Return Receipt Requested"

May 14, 1998

Food and Drug Administration
Kansas City District Office
11630 West 80th Street
P.O. Box 15905
Lenexa, Kansas 66285-5905

Telephone: (913) 752-2100

WARNING LETTER

Mary Kay Beachner, Co-Owner
Mobil-Teria Catering Company, Inc.
5035 Raytown Road
Kansas City, MO 64133

Ref.# - KAN-98-018

Dear Ms. Beachner:

During an inspection of your prepared foods manufacturing and catering operation located at the above address, conducted on April 15 through 22, 1998, Food and Drug Administration (FDA) Investigators from this office documented significant insanitary conditions which deviate from the Current Good Manufacturing Practice (CGMP) Regulations (Title 21, Code of Federal Regulations, Part 110). These conditions cause the prepared foods manufactured in your facility to be adulterated within the meaning of Section 402(a)(4) of the Federal Food, Drug, and Cosmetic Act (Act).

The conditions included: unshielded lights above the sandwich processing table; uncovered/unprotected prepared foods stored in the walk-in cooler; uncovered sandwich meats stored adjacent to an uncovered trash can; employees not washing their hands after returning from breaks or other activities, to food preparation duties; employees not replacing their disposable gloves upon returning from breaks; not sanitizing sandwich processing tables where bread trays are held, prior to making sandwiches; heavy build-up of dust on air vents located above food processing areas; and inadequate preparation of chlorine sanitizing solution.

Furthermore, FDA's microbial analysis of in-line and environmental samples collected during the inspection showed *Listeria monocytogenes* in Polish sausages collected during sandwich assembly; on the bottom of the sandwich preparation table used to assemble Polish sausage sandwiches; on the sandwich line conveyor belt for the above table; and in three floor drains located in the sandwich processing room and the meat processing room.

Microbial analysis of two samples of finished product Polish sausage sandwiches and turkey and cheese croissant sandwiches collected during the inspection found the presence of

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Listeria monocytogenes. This microbial contamination causes these sandwich products to be adulterated within the meaning of Section 402(a)(3) of the Act.

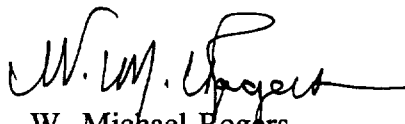
This letter is not intended to be an all-inclusive list of deficiencies at your facility. It is your responsibility to ensure adherence to each requirement of the Act and regulations.

You should take prompt action to correct these deviations. Failure to promptly correct these deviations may result in regulatory action being initiated by FDA without further notice. These actions may include seizure and/or injunction.

Please notify this office in writing within fifteen (15) working days of receipt of this letter of the specific steps that are being taken to correct the noted violations and to prevent their recurrence. If corrective action cannot be completed within 15 working days, state the reason for the delay and the time within which the corrections will be completed.

Your reply should be sent to Clarence R. Pendleton, Compliance Officer, at the above address.

Sincerely,



W. Michael Rogers
District Director
Kansas City District